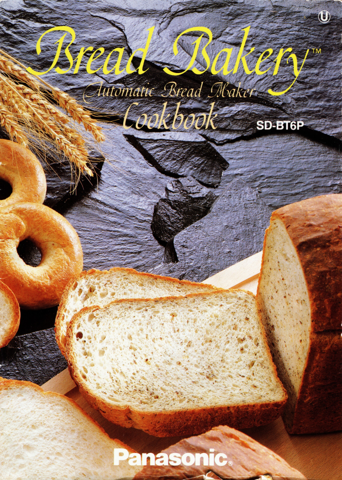
Bread Bakery™

Automatic Bread Maker Cookbook

SD-BT6P



Panasonic®

Wake up to the aroma of freshly baked bread —

With Bread Bakery you'll savor the aroma of warm-from-the-oven yeast breads and master the art of baking!

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BEFORE USING

1. Feature settings

a) Choice of breads

There are five settings for choice of bread types—BASIC BREAD, TENDER BREAD, CRISP BREAD, VARIETY BREAD and QUICK BREAD.

BASIC BREAD ...	Produces a loaf bread with a crispy brown crust and tender interior. You may enjoy loaf varieties by adding various kinds of ingredients as listed in this recipe book.
TENDER BREAD..	Produces a loaf bread with softer and finer texture than BASIC BREAD.
CRISP BREAD...	Produces a loaf bread with crust and texture of French and Italian breads.
VARIETY BREAD..	Produces loaf bread baked with a variety of fillings.
QUICK BREAD...	Sweet bread leavened by chemical leaveners and steam rather than yeast.

b) Choice of baking modes

BAKE ...	The unit automatically mixes ingredients, kneads the dough and bakes it.
BAKE (LIGHT)...	The unit mixes ingredients, kneads the dough and automatically bakes it as in the BAKE mode, but color of the crust will be a little lighter. (BASIC BREAD only.) (Types of ingredients in the recipes will determine the final color of the crust.) **NOTE:** Not all recipes are suitable for use on the BAKE (LIGHT) mode.
BAKE (RAPID)...	The unit mixes ingredients, kneads the dough and automatically bakes it faster than the standard BAKE mode. (Basic Bread only).
DOUGH...	The unit automatically prepares dough for pizzas, dinner rolls, doughnuts, croissants, bagels, etc. (Basic Bread and Crisp Bread only.)

2. Timer

13-hour digital timer may be used for following modes marked with √ in the chart below.

BREAD MENU	BAKE mode			DOUGH mode
	normal	light	rapid	
BASIC	√	√		
TENDER	√			
CRISP	√			√
VARIETY				
QUICK				

The timer may be used when you wish to delay the start of the rising and baking process. The timer displays the time remaining until the bread will be finished.

Kneading begins as soon as the Start pad is pressed.

* Fresh milk, orange juice and vegetable purees are not recommended when using the TIMER to delay the start of the rising and baking process because they may spoil while sitting in the bread pan.
Use these ingredients when baking the bread within 4 hours 15 minutes.

* Dough that contains walnuts or raisins may not rise sufficiently when using the timer.

3. Baking results

The room temperature and variation in ingredients affect the lenghth of kneading, rising and baking as well as the final result.

In the DOUGH mode, the baking results depend on the oven which is used. Know your oven's features.

4. Capacity of flour

Minimum: 1½ cups   Maximum: 3 cups

* When baking bread containing wheat germ, whole wheat flour, oatmeal, etc., the amount of minimum and maximum flour indicates the combined amounts.

* The maximum amount for panettone, brioche, crisp bread and baguette is 2 cups.

5. Measuring

The included measuring spoon holds 1 teaspoon (small spoon) and 1 tablespoon (large spoon). Accurate measurements are essential to baking delicious bread.

6. Ingredients

Hard ingredients such as ice, frozen butter or lump sugar may damage the non-stick coated bread pan and kneading blade, or cause a malfunction.

7. Yeast

Use dry yeast which does not need preliminary fermentation.

Place the yeast into the yeast dispenser, not into the bread pan with the other ingredients. After opening, store the yeast in the refrigerator. Follow specific recipe recommendations for the use of active dry or quick rising yeast.

Be sure to use fresh yeast; check expiration date on package.

TIPS FOR VARIATION

The recipes in this book use maximum amounts for each ingredient.

1. Changing the proportions

Adding too much wheat germ, fruit, vegetables, fresh milk, etc., will inhibit the rising of the bread in BAKE mode.

In DOUGH setting, the proportions can be varied somewhat, but this may affect the baking results.

2. Replacing the dry milk with fresh milk

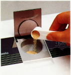
Reduce the amount of water in proportion to the amount of fresh milk added.

HOW TO BAKE HOMEMADE BREAD WITH THE BREAD BAKERY

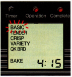
** Follow the Operating Instructions carefully for detailed explanation on baking homemade bread with this unit.*

BASIC BREAD, TENDER BREAD and CRISP BREAD

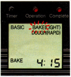
1 Attach kneading blade and put all the ingredients except yeast into the bread pan.



2 Close the top lid. Add the yeast to yeast dispenser.


Timer
Operation
Complete
BASIC
TENDER
CRISP
VARIETY
QK BRD
BAKE
4:15

3 Press Menu pad to select BASIC, TENDER or CRISP.

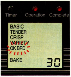

Timer
Operation
Complete
BASIC
BAKE(LIGHT)
DOUGH(RAPID)
BAKE
4:15

4 Press Select pad to select BAKE, BAKE (LIGHT), BAKE (RAPID) or DOUGH for Basic Bread, BAKE for Tender Bread and BAKE or DOUGH for Crisp Bread.

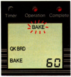
5 Press Start pad.

QUICK BREAD **Prepare batter in a separate bowl.**

1 Remove kneading blade and put the prepared batter into the bread pan.


Timer
Operation
Complete
BASIC
TENDER
CRISP
VARIETY
QK BRD
BAKE
30

2 Close the lid. Press Menu pad to select QK BRD.

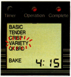

Timer
Operation
Complete
BAKE
QK BRD
BAKE
60

3 Set baking time by pressing Timer pad. (Between 15 and 60 minutes.)

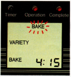
4 Press Start pad.

VARIETY BREAD

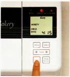
Follow the same steps as BASIC BREAD, TENDER BREAD and CRISP BREAD from 1 — 3.


Timer
Operation
Complete
BASIC
TENDER
CRISP
VARIETY
QK BRD
BAKE
4: 15

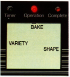
4 *Press Menu pad to select VARIETY.*


Timer
Operation
Complete
BAKE
VARIETY
BAKE
4: 15

5 *Press Select pad to select BAKE.*


akery
BAKE
VARIETY
KNEAD
BAKE
4: 15

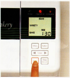
6 *Press Start pad.*


Timer
Operation
Complete
BAKE
VARIETY
SHAPE

7 *When beeper sounds and SHAPE appears on display, remove dough from bread pan.*

8 *Shape the dough. Fill with filling if desired.*

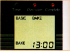
9 *Make sure kneading blade is removed from bread pan. Place dough back into bread pan.*


akery
BAKE
VARIETY
RISE
BAKE
1:30

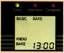
10 *Press Start pad.*

NOTE: *The time available for removing the bread pan from the unit to shape the dough is 30 minutes.*

TO USE TIMER


Timer
Operation
Complete
BASIC
BAKE
BAKE
13:00

1 *Set the amount of time in which you want the bread to be completed.*


Timer
Operation
Complete
BASIC
BAKE
KNEAD
BAKE
13:00

2 *Press Start pad.*

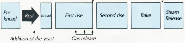
NOTE:
Timer can only be used for BAKE and BAKE (LIGHT) modes of Basic Bread, BAKE mode of Tender Bread, and BAKE and DOUGH modes of Crisp Bread.
It is recommended to use timer for only recipes marked with Ⓣ.

To Ensure Tasty Bread

- ***After baking***
  Remove the bread from pan as soon as possible. The bread and bread pan are very hot after baking, therefore be very careful when removing the loaf of bread.
  Cool on a wire rack. When cooled, wrap in a plastic bag to prevent dryness.
- ***When eating***
  Enjoy it toasted or freshly sliced.
- ***When storing***
  Keep wrapped bread in the freezer if storing for longer than one week.
- ***When slicing***
  Use a bread knife which has a serrated cutting edge for best results.

PROCESSES

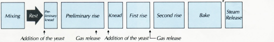
BASIC BREAD


Pre-knead
Rest
Knead
First rise
Second rise
Bake
Steam Release
Addition of the yeast
Gas release

With DOUGH mode, process stops here and a beeper will sound.

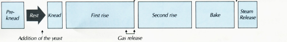
With BAKE modes, process stops here and a beeper will sound.

TENDER BREAD


Mixing
Rest
Pre-liminary knead
Preliminary rise
Knead
First rise
Second rise
Bake
Steam Release
Addition of the yeast
Gas release
Addition of the yeast
Gas release

With BAKE modes, process stops here and a beeper will sound.

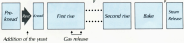
CRISP BREAD


Pre-knead
Rest
Knead
First rise
Second rise
Bake
Steam Release
Addition of the yeast
Gas release

With DOUGH mode, process stops here and a beeper will sound.

With BAKE modes, process stops here and a beeper will sound.

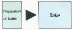
VARIETY BREAD


Pre-knead
Rest
Knead
First rise
Second rise
Bake
Steam Release
Addition of the yeast
Gas release

When beeper sounds, remove dough from bread pan and shape.

With BAKE modes, process stops here and a beeper will sound.

QUICK BREAD


Preparation of batter
Bake

Purpose of each process

- ***Knead***

  First, all the ingredients except the yeast are kneaded together. The yeast is added to the yeast dispenser and is automatically added during kneading.

  Kneading causes the proteins in the flour to intermix, thus making the dough elastic.

  The purpose of kneading is to form gluten.

  Even when using the timer, kneading will begin as soon as the Start pad is pressed.

- ***Rest***

  Resting makes the dough more elastic.

- ***First rise and release of the gas***

  The dough is kept at a temperature which easily activates the yeast.

  The gas trapped in the dough is released to make a better dough.

  The purpose is to achieve a matured dough.

- ***Second rise***

  This is the final rising of the dough.

- ***Baking***

  The rising of the dough is completed and the dough is transformed into bread through the baking process.

- ***Steam release (Approximately 1 hour)***

  A fan releases excess steam from the bread to retain the shape of the loaf if left in the bread pan for approximately 1 hour.

BASIC BREAD

Ⓣ Basic Bread

INGREDIENTS

3 cups	*bread flour*
2 tablespoons	*sugar*
1½ tablespoons	*dry milk*
1½ teaspoons	*salt*
1¼ cups	*water*
1—1½ tablespoons	*butter*
2—3 teaspoons	*dry yeast*

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

Ⓣ Anadama Bread

INGREDIENTS

3 cups	*bread flour*
1½ tablespoons	*dry milk*
1½ teaspoons	*salt*
1¼ cups	*water*
1 cup	*cornmeal*
3 tablespoons	*molasses*
1 tablespoon	*olive oil*
2—3 teaspoons	*dry yeast*

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

Ⓣ Bran Bread

INGREDIENTS

3 cups	*bread flour*
2 tablespoons	*sugar*
1½ tablespoons	*dry milk*
1½ teaspoons	*salt*
1¼ cups	*water*
1½ tablespoons	*butter*
4 tablespoons	*wheat bran*
2—3 teaspoons	*dry yeast*

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

Ⓣ Double Bran Bread

INGREDIENTS

3 cups	*bread flour*
1½ tablespoons	*brown sugar*
1½ tablespoons	*dry milk*
1½ teaspoons	*salt*
1¼ cups	*water*
1 tablespoon	*butter*
1½ cups	*bran flakes*
⅓ cup	*toasted bran*
2—3 teaspoons	*dry yeast*

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

Carrot-Spice Bread

INGREDIENTS

3 cups	*bread flour*
1 tablespoon	*dry milk*
1½ teaspoons	*salt*
1¼ cups	*water*
1½ tablespoons	*butter*
¾ cup	*wheat germ*
¾ cup	*carrots, shredded*
1½ teaspoons	*allspice*
1½ tablespoons	*honey*
2—3 teaspoons	*dry yeast*

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

For the preparation of these recipes, refer to "HOW TO BAKE HOMEMADE BREAD WITH THE BREAD BAKERY" on page 4.

Cracked Wheat-Sunflower Bread

INGREDIETNS

3 cups	*bread flour*
1½ tablespoons	*honey*
1½ tablespoons	*dry milk*
1½ teaspoons	*salt*
1¼ cups	*water*
1½ tablespoons	*butter*
1 cup	*cracked wheat*
1 cup	*unsalted sunflower seeds*
2—3 teaspoons	*dry yeast*

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

Cranberry Bread

INGREDIENTS

3 cups	*bread flour*
2 tablespoons	*sugar*
1½ tablespoons	*dry milk*
1½ teaspoons	*salt*
¾ cup	*water*
1½ tablespoons	*butter*
½ cup	*cranberry juice*
2½—4 teaspoons	*dry yeast*

NOTE

Use 2½ teaspoons of dry yeast if you are using the quick rising type, 4 teaspoons if you are using the active dry type.

Date-Nut Bread

INGREDIENTS

3 cups	*bread flour*
1½ cups	*whole wheat flour*
2 teaspoons	*brown sugar*
1½ tablespoons	*dry milk*
1½ teaspoons	*salt*
1¾ cups	*water*
1 tablespoon	*butter*
¾ cup	*dates, chopped*
¾ cup	*pecans*
2—3 teaspoons	*dry yeast*

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

Fruit Nut Bran Bread

INGREDIENTS

2½ cups	*bread flour*
2 tablespoons	*brown sugar*
1½ tablespoons	*dry milk*
1½ teaspoons	*salt*
1½ cups	*water*
1 tablespoon	*butter*
1 cup	*bran flakes*
½ cup	*toasted bran*
1 cup	*sliced almonds*
1 cup	*dried fruit bits*
3—4½ teaspoons	*dry yeast*

NOTE

Use 3 teaspoons of dry yeast if you are using the quick rising type, 4½ teaspoons if you are using the active dry type.

Ⓣ Herb Bread

INGREDIENTS

3 cups	*bread flour*
2 tablespoons	*sugar*
1½ tablespoons	*dry milk*
1½ teaspoons	*salt*
1¼ cups	*water*
1½ tablespoons	*butter*
3 tablespoons	*parsley*
1½ tablespoons	*caraway seeds*
1½ tablespoons	*dill*
2—3 teaspoons	*dry yeast*

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

Honey-Walnut Bread

INGREDIENTS

1½ cups	*bread flour*
1½ cups	*whole wheat flour*
1½ tablespoons	*dry milk*
1½ teaspoons	*salt*
1¼ cups	*water*
1 tablespoon	*butter*
1 cup	*walnuts, chopped*
3 tablespoons	*honey*
2—3 teaspoons	*dry yeast*

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

For the preparation of these recipes, refer to "HOW TO BAKE HOMEMADE BREAD WITH THE BREAD BAKERY" on page 4.

Multigrain Bread

INGREDIENTS

2¼ cups	*whole wheat flour*
⅜ cup	*bread flour*
1½ tablespoons	*dry milk*
1½ teaspoons	*salt*
1½ cups	*water*
1½ tablespoons	*butter*
⅜ cup	*oats*
3 tablespoons	*wheat germ*
3 tablespoons	*bran flakes*
1½ tablespoons	*honey*
2—3 teaspoons	*dry yeast*

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

Oatmeal Bread

INGREDIENTS

3 cups	*bread flour*
2 tablespoons	*sugar*
1½ tablespoons	*dry milk*
1½ teaspoons	*salt*
1¼ cups	*water*
1½ tablespoons	*butter*
¼ cup	*oatmeal*
2—3 teaspoons	*dry yeast*

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

Oatmeal Applesauce Bread

INGREDIENTS

3 cups	*bread flour*
1¾ cups	*oatmeal*
2 tablespoons	*sugar*
1½ tablespoons	*dry milk*
1½ teaspoons	*salt*
1¼ cups	*water*
1½ tablespoons	*butter*
¾ cup	*applesauce*
1 teaspoon	*cinnamon*
2—3 teaspoons	*dry yeast*

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

Pepperoni Bread

INGREDIENTS

3 cups	*bread flour*
1½ tablespoons	*sugar*
1½ tablespoons	*dry milk*
1½ teaspoons	*salt*
1¼ cups	*water*
1½ tablespoons	*butter*
⅜ cup	*pepperoni, chopped*
2—3 teaspoons	*dry yeast*

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

Cheese & Pepperoni Bread

INGREDIENTS

3 cups	*bread flour*
1½ tablespoons	*sugar*
1½ teaspoons	*dry milk*
1½ teaspoons	*salt*
1¼ cups	*water*
1 tablespoon	*butter*
¾ cup	*pepperoni, chopped*
½ cup	*provolone cheese, chopped*
3 teaspoons	*grated parmesan cheese*
2 teaspoons	*olive oil*
¾ teaspoon	*garlic powder*
¾ teaspoon	*onion powder*
½ teaspoon	*oregano*
2—3 teaspoons	*dry yeast*

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

Orange Bread

INGREDIENTS

3 cups	*bread flour*
1 tablespoon	*sugar*
1½ tablespoons	*dry milk*
1½ teaspoons	*salt*
¾ cup	*water*
1½ tablespoons	*butter*
½ cup	*orange juice*
2½—4 teaspoons	*dry yeast*

NOTE

Use 2½ teaspoons of dry yeast if you are using the quick rising type, 4 teaspoons if you are using the active dry type.

Peanut-Sesame Bread

INGREDIENTS

3 cups	*bread flour*
⅔ cup	*whole wheat flour*
3 tablespoons	*brown sugar*
1½ tablespoons	*dry milk*
1½ teaspoons	*salt*
1¼ cups	*water*
3 tablespoons	*sesame seeds*
⅔ cup	*crunchy peanut butter*
2—3 teaspoons	*dry yeast*

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

Poppy Seed-Lemon Bread

INGREDIENTS

3 cups	*bread flour*
1½ tablespoons	*sugar*
1½ tablespoons	*dry milk*
1½ teaspoons	*salt*
1¼ cups	*water*
1½ tablespoons	*butter*
3 tablespoons	*poppy seeds*
1½ tablespoons	*lemon peel*
2—3 teaspoons	*dry yeast*

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

Potato Bread

INGREDIENTS

3 cups	*bread flour*
1½ tablespoons	*sugar*
1½ tablespoons	*dry milk*
1½ teaspoons	*salt*
1¼ cups	*water*
1½ tablespoons	*butter*
1½ tablespoons	*instant mashed potato flakes*
2—3 teaspoons	*dry yeast*

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

Pumpernickel Bread

INGREDIENTS

1½ cups	*bread flour*
1 cup	*rye flour*
½ cup	*whole wheat flour*
1½ tablespoons	*dry milk*
1½ teaspoons	*salt*
1¼ cups	*water*
1 tablespoon	*butter*
⅓ cup	*cornmeal*
3 tablespoons	*cocoa*
3 tablespoons	*molasses*
2—3 teaspoons	*dry yeast*

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

Pumpkin Bread

INGREDIENTS

3 cups	*bread flour*
1 tablespoon	*sugar*
1½ tablespoons	*dry milk*
1½ teaspoons	*salt*
1 cup	*water*
1½ tablespoons	*butter*
⅜ cup	*pumpkin, cooked and mashed*
2—3 teaspoons	*dry yeast*

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

Raisin Bread

INGREDIENTS

3 cups	*bread flour*
1 tablespoon	*sugar*
1½ tablespoons	*dry milk*
1½ teaspoons	*salt*
1¼ cups	*water*
1 tablespoon	*butter*
¾ cup	*raisins*
½ tablespoon	*cinnamon, optional*
2—3 teaspoons	*dry yeast*

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

For the preparation of these recipes, refer to "HOW TO BAKE HOMEMADE BREAD WITH THE BREAD BAKERY" on page 4.

Ⓣ Rye Bread

INGREDIENTS

3 cups	bread flour
⅞ cup	rye flour
3 tablespoons	sugar
1½ tablespoons	dry milk
1½ teaspoons	salt
1½ cups	water
1½ tablespoons	butter
3—4½ teaspoons	dry yeast

NOTE

Use 3 teaspoons of dry yeast if you are using the quick rising type, 4½ teaspoons if you are using the active dry type.

Rye Bread with Onions and Caraway

INGREDIENTS

3 cups	bread flour
3 tablespoons	sugar
1½ tablespoons	dry milk
1½ teaspoons	salt
1⅛ cups	water
1½ tablespoons	butter
⅔ cup	rye flour
½ cup	onions, chopped
2 teaspoons	caraway seeds
3—4½ teaspoons	dry yeast

NOTE

Use 3 teaspoons of dry yeast if you are using the quick rising type, 4½ teaspoons if you are using the active dry type.

Spicy Cheese Loaf

INGREDIENTS

3 cups	bread flour
1½ tablespoons	sugar
1½ tablespoons	dry milk
1½ teaspoons	salt
1¼ cups	water
1½ tablespoons	butter
1½ teaspoons	dry mustard
½ teaspoon	black pepper
¾ cup	Cheddar cheese, shredded
1½ tablespoons	Worcestershire sauce
2—3 teaspoons	dry yeast

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

Ⓣ Walnut Bread

INGREDIENTS

3 cups	bread flour
1½ tablespoons	sugar
1½ tablespoons	dry milk
1½ teaspoons	salt
1¼ cups	water
1½ tablespoons	butter
⅜ cup	walnuts, chopped
2—3 teaspoons	dry yeast

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

White Bread

INGREDIENTS

3 cups	bread flour
1½ tablespoons	sugar
1½ teaspoons	salt
1½ tablespoons	butter
1½ cups	milk
2½—4 teaspoons	dry yeast

NOTE

Use 2½ teaspoons of dry yeast if you are using the quick rising type, 4 teaspoons if you are using the active dry type.

Whole Wheat Bread

INGREDIENTS

2¾ cups	bread flour
¼ cup	whole wheat flour
1½ tablespoons	sugar
1½ tablespoons	dry milk
1½ teaspoons	salt
1¼ cups	water
1½ tablespoons	butter
2—3 teaspoons	dry yeast

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

For the preparation of these recipes, refer to "HOW TO BAKE HOMEMADE BREAD WITH THE BREAD BAKERY" on page 4.

Ⓣ *100% Whole Wheat Bread*

INGREDIENTS

3 cups	*whole wheat flour*
1½ tablespoons	*dry milk*
1½ teaspoons	*salt*
1¼ cups	*water*
1½ tablespoons	*butter*
½ cup	*cornmeal*
¼ cup	*molasses*
2—3 teaspoons	*dry yeast*

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

Whole Wheat-Orange Anise Bread

INGREDIENTS

1½ cups	*bread flour*
1½ cups	*whole wheat flour*
1½ tablespoons	*sugar*
1½ tablespoons	*dry milk*
1½ teaspoons	*salt*
1½ cups	*orange juice*
1 tablespoon	*butter*
2 tablespoons	*orange zest*
2 teaspoons	*anise seeds*
2—3 teaspoons	*dry yeast*

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

Irish Soda Bread

INGREDIENTS

3 cups	*bread flour*
2 tablespoons	*sugar*
1½ teaspoons	*salt*
1 tablespoon	*butter*
¾ cup	*raisins*
¾ teaspoon	*baking soda*
1¼ cups	*buttermilk*
2—3 teaspoons	*dry yeast*

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

Whole Wheat Irish Soda Bread

INGREDIENTS

1¾ cups	*bread flour*
¾ cup	*whole wheat flour*
2 tablespoons	*sugar*
1½ teaspoons	*salt*
1 tablespoon	*butter*
1¼ cups	*buttermilk*
¾ cup	*raisins*
¾ teaspoon	*baking soda*
2—3 teaspoons	*dry yeast*

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

Yogurt Bread

INGREDIENTS

1½ cups	*bread flour*
1½ cups	*whole wheat flour*
1½ tablespoons	*sugar*
1½ tablespoons	*dry milk*
1½ teaspoons	*salt*
¾ cup	*water*
1½ tablespoons	*butter*
3 tablespoons	*sesame seeds*
¾ cup	*yogurt*
2—3 teaspoons	*dry yeast*

NOTE

Use 2 teaspoons of dry yest if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

Zucchini Bread

INGREDIENTS

3 cups	*bread flour*
1½ tablespoons	*dry milk*
1½ teaspoons	*salt*
1 cup	*water*
2 tablespoons	*butter*
1 cup	*walnuts, chopped*
1½ teaspoons	*cinnamon*
1 teaspoon	*ground cloves*
1 cup	*zucchini, grated*
2—3 teaspoons	*dry yeast*

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

For the preparation of these recipes, refer to "HOW TO BAKE HOMEMADE BREAD WITH THE BREAD BAKERY" on page 4.

Dinner Rolls

INGREDIENTS (Makes 18 rolls)

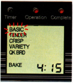
3 cups	bread flour
3 tablespoons	sugar
½ tablespoon	salt
⅞ cup	water
6 tablespoons	butter
3 tablespoons	dry milk
1	egg, beaten for brushing on top
1 tablespoon	poppy seeds, optional for sprinkling on top
1 tablespoon	sesame seeds, optional for sprinkling on top
1½—2 teaspoons	dry yeast

NOTE

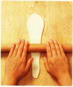
Use 1½ teaspoons of dry yeast if you are using the quick rising type, 2 teaspoons if you are using the active dry type.

METHOD

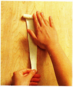
1 Place kneading blade in bread pan. Place all ingredients except yeast in bread pan. Place bread pan in Bread Bakery. Place yeast in yeast dispenser.



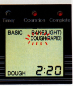
2 Press Menu pad to select BASIC.



7 Roll each cone into a wedge shape, approximately ¼ inch thick, using a rolling pin.



8 Starting with the wider end, roll up the wedge loosely towards the narrower end.

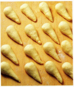

Timer
Operation
Complete
BASIC
BAKE(LIGHT)
DOUGH(RAPID)
DOUGH
2:20

3 Press Select pad to select DOUGH.

BASIC
DOUGH
KNEAD
DOUGH
2:20

4 Press Start pad.

5 When the beeper sounds, remove bread pan. Close the lid. Divide the dough into 18 equal portions. Roll each portion into a ball.



6 Roll one end of the ball on a lightly floured surface to make a cone. Cover with a clean cloth and rest for 20 minutes.

9 Place seam side down on a greased baking pan.

10 Sprinkle water on top. Let rise at 90°F for 30 to 50 minutes or until nearly doubled.
If an oven is not available for rising, cover the rolls with a clean cloth and let rise in a warm place.

11 Brush rolls with beaten egg, sprinkle with poppy seeds or sesame seeds if desired.

12 Bake in 350°F oven for 10 to 15 minutes or until golden brown.

Croissant

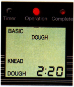
INGREDIENTS (Makes 18)

3 cups	*all purpose flour*
3 tablespoons	*sugar*
3 tablespoons	*dry milk*
¾ teaspoon	*salt*
1¼ cups	*water*
1 tablespoon	*butter*
8 oz	*butter, chilled for folding into the dough*
1	*egg, beaten for brushing on top*
2—3 teaspoons	*dry yeast*

NOTE

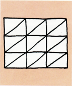
Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

METHOD

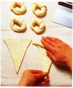


1 Prepare the dough according to the Dinner Roll recipe following steps 1 through 4 on pages 13 and 14.

2 Roll 1 cup of chilled butter between two sheets of waxed paper into a 10 x 7-inch rectangle. Chill at least 1 hour.



7 Cut dough crosswise into thirds. Cut each third in thirds. Cut each third diagonally to form two triangles.



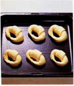
8 Roll up each triangle loosely, starting from the side opposite the point.

3 When the beeper sounds, remove bread pan. Close the lid. Place the dough in a greased bowl. Cover. Rest the dough in the refrigerator for 30 minutes.

4 Roll out the dough on a lightly floured surface into a 12-inch square.

5 Place chilled butter on one half of dough; fold over the unbuttered half and seal edges. Roll into a 20 x 14-inch rectangle. Chill dough.

6 Fold into thirds; seal edges. Roll into a 20 x 14-inch rectangle. Fold and roll twice more. Chill after each rolling. Chill several hours or overnight.



9 Place seam side down on a greased baking pan.
Curve ends. Sprinkle water on top. Let rise at 90°F for 30 to 50 minutes or until nearly doubled. If an oven is not available for rising, cover the croissants with a clean cloth and let rise in a warm place.

10 Brush croissants with beaten egg.

11 Bake in 375°F oven for 10 to 15 minutes or until golden brown.

Panettone

INGREDIENTS (Makes 9)

2 cups	*all purpose flour*
3 teaspoons	*sugar*
3 tablespoons	*dry milk*
1½ teaspoons	*salt*
¾ ~ ⅞ cup	*water*
3½ oz	*butter*
¾ cup	*dried fruit bits*
3 tablespoons	*butter, melted*
1—1½ tablespoons	*dry yeast*
9 paper baking cups	
9 custard cups	

NOTE

Use 1 tablespoon of dry yeast if you are using the quick rising type, 1½ tablespoons if you are using the active dry type.

METHOD

1. *Prepare the dough according to steps 1 through 4 on pages 13 and 14.*
2. *When the beeper sounds, remove bread pan. Close the lid. Place the dough in a greased bowl. Cover. Rest the dough in a refrigerator for 30 minutes.*
3. *Divide the dough into 9 equal portions. Roll each portion into a ball.*
4. *Place each paper baking cup in a custard cup. If paper baking cups are not available, grease each custard cup. Place each ball in the cup.*
5. *Place the custard cups on a baking pan. Let rise at 90°F for 90 minutes or until nearly doubled. If an oven is not available, cover the panettones with a clean cloth and let rise in a warm place.*
6. *Brush panettones with melted butter.*
7. *Bake in 350°F oven for 10 minutes and at 350°F for 25 minutes.*

Brioche

INGREDIENTS (Makes 18)

2 cups	all purpose flour
6 tablespoons	sugar
3 tablespoons	dry milk
1½ teaspoons	salt
¾ cup	water
¾ cup	butter
4—5	egg yolks
1	egg, beaten for brushing on top
3—4½ teaspoons	dry yeast

18 brioche molds or cake cups

NOTE

Use 3 teaspoons of dry yeast if you are using the quick rising type, 4½ teaspoons if you are using the active dry type.

METHOD

1 Prepare the dough according to steps 1 through 4 on pages 13 and 14.

2 When the beeper sounds, remove bread pan. Close the lid. Place the dough in a greased bowl. Cover. Rest the dough in the refrigerator for 30 minutes.

3 Divide the dough into 18 equal portions. Divide each portion further into two portions, making one approximately 4 times larger than the other.

4 Roll each large and small portion into a ball.

5 Place each large ball in a greased brioche mold or cake cup. Flour your finger, make a dent in the center of each ball.

6 Brush each dent with beaten egg. Place each small ball in the dent.

7 Sprinkle water on top. Let rise at 90°F for 30 to 50 minutes or until nearly doubled. If an oven is not available for rising, cover the brioches with a clean cloth and let rise in a warm place.

8 Brush brioches with beaten egg.

9 Bake in 350°F oven for 10 to 15 minutes or until golden brown.

Crescent Rolls

INGREDIENTS (Makes 18)

3 cups	bread flour
3 tablespoons	sugar
1 1/2 tablespoons	dry milk
1 1/4 cups	water
1 1/2 tablespoons	butter
1 1/2 teaspoons	salt
2—3 teaspoons	dry yeast

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

METHOD

1 Prepare the dough according to steps 1 through 4 on pages 13 and 14.

2 When the beeper sounds, remove bread pan. Close the lid.

3 Divide the dough into 18 equal portions. Roll each portion into a ball.

4 Roll each ball on a lightly floured surface into a triangle, approximately 1/4 inch thick, using a rolling pin.

5 Starting from the side opposite the pointed end, roll up the triangle loosely towards the end.

6 Place seam side down on a greased baking pan. Curve ends. Sprinkle water on top. Let rise at 90°F for 30 to 50 minutes or until nearly doubled. If an oven is not available for rising, cover the rolls with a clean cloth and let rise in a warm place.

7 Brush rolls with beaten egg.

8 Bake in 350°F oven for 10 to 15 minutes or until golden brown.

Bagel

INGREDIENTS (Makes 15)

3 cups	bread flour
1 1/2 tablespoons	sugar
1 teaspoon	salt
1 cup	water
1	egg, beaten for brushing on top
1 tablespoon	poppy seeds, optional for sprinkling on top
1 tablespoon	sesame seeds, optional for sprinkling on top
1 1/2—2 teaspoons	dry yeast

NOTE

Use 1 1/2 teaspoons of dry yeast if you are using the quick rising type, 2 teaspoons if you are using the active dry type.

METHOD

1 Prepare the dough according to steps 1 through 4 on pages 13 and 14.

2 When the beeper sounds, remove bread pan. Close the lid.

3 Place the dough into a greased bowl. Cover. Rest the dough in a refrigerator for 20 minutes.

4 Divide the dough into 15 equal portions. Roll each portion on a lightly floured surface into a log, approximately 3/4 inch thick and 8 inches long, using the palm of your hand.

5 Seal the ends together tightly to make a ring with a 1 1/2 to 2 inches hole in the center.

6 Place on a greased baking pan. Sprinkle water on top. Let rise at 90°F for 60 minutes or until nearly doubled. If an oven is not available for rising, cover the bagels with a clean cloth and let rise in a warm place.

7 Bring 1 gallon water and 1 tablespoon sugar to a boil.

8 Reduce to a simmer. Cook 4 or 5 bagels at a time for 7 minutes, turning once. Drain well.

9 Place on a greased baking pan.

10 Brush bagels with beaten egg. Sprinkle with poppy seeds or sesame seeds on top if desired.

11 Bake in 375°F oven for 25 to 30 minutes or until golden brown.

Doughnuts

INGREDIENTS (Makes 24)

3 cups	all purpose flour
3 tablespoons	sugar
½ tablespoon	salt
⅞ cup	water
1½—2 teaspoons	dry yeast

Toppings

4 oz	semi sweet chocolate, melted
¾ cup	blanched almonds, chopped
1 cup	powder sugar
1 cup	whipped cream
1 cup	granulated sugar

NOTE

Use 1½ teaspoons of dry yeast if you are using the quick rising type, 2 teaspoons if you are using the active dry type.

METHOD

1. Prepare the dough according to steps 1 through 4 on pages 13 and 14.
2. When the beeper sounds, remove bread pan. Close the lid.
3. Divide the dough into 24 equal portions. Roll each portion into a ball.
4. Place on a lightly floured surface. Cover with a clean cloth and rest for 20 minutes.
5. Shape each ball as desired. Place on a greased baking pan.
6. Let rise at 90°F for 30 minutes or until nearly doubled.
7. Deep fry the doughnuts in 340°F oil until golden brown.
8. Garnish with your choice of toppings.

Pizza

INGREDIENTS (Makes 9)

3 cups	bread flour
1½ tablespoons	sugar
1 teaspoon	salt
1¼ cups	water
½ cup	pizza sauce, for brushing on top
3 cups	mozzarella cheese, for sprinkling on top
2—3 teaspoons	dry yeast

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

METHOD

1. Prepare the dough according to steps 1 through 4 on pages 13 and 14.
2. When the beeper sounds, remove bread pan. Close the lid.
3. Divide the dough into 9 equal portions. Roll each portion into a ball.
4. Place on a lightly floured surface. Cover with a clean cloth and rest for 20 minutes.
5. Roll out each ball into a flat circle.
6. Place on a greased baking pan. Prick the surface with a fork.
7. Brush with 2 tablespoons pizza sauce. Sprinkle mozzarella cheese on top. Garnish with ingredients of your choice.
8. Bake in 400°F oven for 15 to 20 minutes or until golden brown.

TENDER BREAD

Ⓣ Tender Bread

INGREDIENTS

3 cups	*bread flour*
2 tablespoons	*sugar*
1 ½ tablespoons	*dry milk*
1 ½ teaspoons	*salt*
1 ⅛ cups	*water*
2 tablespoons	*butter*
2—3 teaspoons	*dry yeast*

NOTE

Use 2 teaspoons dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

For the preparation of this recipes, refer to "HOW TO BAKE HOMEMADE BREAD WITH THE BREAD BAKERY" on page 4.

CRISP BREAD

Ⓣ Crisp Bread

INGREDIENTS

2 cups	bread flour
1 teaspoon	salt
1 cup	water
1 teaspoon	butter
1 teaspoon	dry yeast

NOTE

For best results, quick rising yeast is recommended.
Use cold water of approximately 41°F. (Refrigerate if necessary).

For the preparation of this recipes, refer to "HOW TO BAKE HOMEMADE BREAD WITH THE BREAD BAKERY" on page 4.

Ⓣ Baguette

INGREDIENTS (Makes 1)

Use the same ingredients as the Crisp Bread recipe; include 1 egg white for brushing on top.

METHOD

1 Place kneading blade in bread pan. Place all ingredients except yeast in bread pan. Place pan in Bread Bakery. Place yeast in yeast dispenser.

2 Press Menu pad to select CRISP.

3 Press Select pad to select DOUGH.

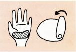
4 Press Start pad.

5 When the beeper sounds, remove bread pan.

6 Place the dough on a lightly floured surface. Cover with a clean cloth and rest for 30 minutes.

7 Shape the dough into a rectangle using the palm of your hand.

8 Roll up tightly into a log as shown in the illustration. Seal the seam well. Taper ends.



9 Place seam side down on a greased baking pan.

10 Sprinkle water on top. Let rise at 90°F for 50 to 60 minutes or until nearly doubled. If an oven is not available for rising, cover the baguette with a clean cloth and let rise in a warm place.

11 Make 3 or 4 diagonal cuts, approximately ¼ inch deep across the top.

12 Brush the baguette with beaten egg white. Sprinkle poppy seeds on top if desired.

13 Bake in 375°F oven for 25 to 30 minutes or until golden brown.

VARIETY BREAD

Sweet Surprises

INGREDIENTS

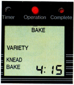
Dough	
3 cups	*bread flour*
2 tablespoons	*sugar*
1 tablespoon	*dry milk*
1 1/2 teaspoons	*salt*
1 1/4 cups	*water*
3 tablespoons	*butter*
	poppy seeds for topping
1/4 cup	*oil, for spreading on each ball*
2—3 teaspoons	*dry yeast*
Filling	
Cinnamon & Apple	
1/2	*apple, peeled and sliced*
2 tablespoons	*lemon juice*
dash	*cinnamon*
2 tablespoons	*sugar*
Variation for filling	
Chocolate & Nuts	
1/2 cup	*mixed nuts, chopped*
1/4 cup	*chocolate, melted*

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

METHOD

1 Place kneading blade in bread pan. Place all ingredients except yeast in bread pan. Place bread pan in Bread Bakery. Place yeast in yeast dispenser. Press Menu pad to select VARIETY.



2 Press Select pad to select BAKE. Press Start pad.

7 Divide the dough into 12 equal portions. Roll each portion into a ball.

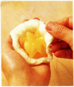
8 Roll each ball on a lightly floured surface into a 3 inch diameter circle. Place 1 tablespoon of cooked cinnamon apple in each circle.

3 Make the filling: With cinnamon apple, peel apple and cut into slices.

4 Cook slices with lemon juice and sugar.

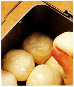
5 When the juice has been absorbed, add cinnamon.

6 When the beeper sounds and SHAPE appears on the display, remove bread pan. Close the lid.



9 Close the circle tightly into a ball, pinching the edge to seal.

10 Dip the ball lightly in oil. Spread oil over each ball.



11 Place seam side down in greased bread pan. Make 2 layers of 6 balls. Make sure kneading blade has been removed before baking. Place bread pan back into the unit. Close the lid.

12 Press Start pad to continue the process from RISE. When the beeper sounds, carefully remove bread from bread pan and cool on a wire rack.

Snack Delights

INGREDIETNS

3 cups	bread flour
2 tablespoons	sugar
1 tablespoon	dry milk
1½ tablespoons	salt
1¼ cups	water
3 tablespoons	butter
2—3 teaspoons	dry yeast

NOTE

Use 2 teaspoons of dry yeast if you are using the quick rising type, 3 teaspoons if you are using the active dry type.

METHOD

Follow steps 1) through 12) of the "Sweet Surprises" recipe.

Filling

Spicy meatballs

3½ oz	minced beef
1	egg
dash	all spice
¼ teaspoon	basil
2 tablespoons	chili sauce
dash	salt
dash	black pepper
2 cups	vegetable oil
⅜ cup	bread crumbs

* *Mix the beef with egg and spices in a bowl. Make 2 meatballs. Cover each ball with bread crumbs. Fry the balls in oil. Leave aside to drain oil.*

Variation for fillings

Mushrooms with cream cheese

¾ cup	mushrooms, chopped
½ cup	onions, chopped
½ cup	cream cheese, softened
¼ teaspoon	lemon juice
dash	salt
1 teaspoon	Worcestershire sauce
1 tablespoon	vegetable oil

* *Cook mushroom and onions in vegetable oil. Season with salt and Worcestershire sauce. Add lemon juice and cream sauce to the mixture.*

Ham & Pineapple

¾ cup	ham, chopped
¼ cup	pineapple, chopped
1 tablespoon	vegetable oil
dash	salt
dash	black pepper

* *Cook ham with vegetable oil. When cooked, add pineapples. Season with salt and pepper.*

Apricot Bread

INGREDIENTS

3 cups	bread flour
1¼ cups	water
1½ tablespoons	dry milk
2 teaspoons	sugar
1 tablespoon	butter
1½ teaspoons	salt
3 teaspoons	active dry yeast

Filling

¾ cup	chopped dried apricots
¼ cup	raisins
3 tablespoons	water
3 tablespoons	sugar

** Combine ingredients in small saucepan. Bring to a boil. Simmer until slightly thickened. Set aside to cool.*

METHOD

1 *Prepare the dough according to steps 1 to 6 on pages 25 and 26.*

2 *Roll out the dough on a lightly floured surface into a 12 × 9 inch rectangle.*

3 *Spread the filling over the dough leaving at least a 1-inch border all around.*

4 *Starting at one short edge, roll the dough up tightly into a log, pinching the edges to seal.*

5 *Fold the ends underneath, place seam side down in bread pan. Make sure kneading blade has been removed before baking.*

6 *Place bread pan back into the unit. Close the lid.*

7 *Press Start pad to continue the process from RISE.*

8 *When the beeper sounds, carefully remove bread from bread pan and cool on a wire rack.*

For the preparation of this recipe, refer to "HOW TO BAKE HOMEMADE BREAD WITH THE BREAD BAKERY" on page 5.

QUICK BREAD

Banana Nut Bread

INGREDIENTS

1¾ cups	all purpose flour
1 teaspoon	baking powder
½ teaspoon	baking soda
½ teaspoon	salt
½ teaspoon	cinnamon
¼ teaspoon	nutmeg
½ cup	sugar
⅓ cup	shortening
2	eggs
1¼ cups	mashed bananas
½ cup	nuts
2 tablespoons	milk

* *Stir together flour, baking powder, baking soda, salt, cinnamon and nutmeg; set aside. In a small mixing bowl, cream shortening and sugar until light and fluffy. Add eggs, one at a time and milk; beat well. Add flour mixture and mashed bananas alternately to creamed mixture, beating smooth after each addition. Fold in nuts. Pour into bread pan. Bake 60 minutes. Cool on wire rack.*

Honey Nut Spice Bread

INGREDIENTS

2½ cups	all purpose flour
½ cup	brown sugar
4 teaspoons	baking powder
1¼ teaspoons	salt
½ teaspoon	cinnamon
¼ teaspoon	nutmeg
½ cup	honey
2	eggs, beaten
¾ cup	milk with 1 tablespoon lemon juice or 1 cup sour milk
½ cup	melted butter
1 cup	chopped walnuts

* *Mix together flour, sugar, baking powder, salt, cinnamon and nutmeg. Combine honey, eggs, milk, lemon juice and melted butter. Add to dry ingredients. Stir until just combined. Add nuts. Pour into bread pan. Bake 60 minutes. Cool on wire rack.*

For the preparation of these recipes, refer to "HOW TO BAKE HOMEMADE BREAD WITH THE BREAD BAKERY" on page 4.

Eggplant Bread

INGREDIENTS

1½ cups	*all purpose flour*
1¼ cups	*sugar*
1 teaspoon	*cinnamon*
¾ teaspoon	*salt*
½ teaspoon	*ground cloves*
¼ teaspoon	*nutmeg*
1½ cups	*shredded eggplant*
4 tablespoons	*milk*
2	*eggs, beaten*
2 tablespoons	*lemon juice*
¼ cup	*butter, melted*

* *Add together all dry ingredients; set aside. Add together eggplant, milk, eggs, lemon juice and butter. Stir together until just combined. Pour into bread pan. Bake 60 minutes. Cool on wire rack.*

Zucchini Bread

INGREDIENTS

1½ cups	*all purpose flour*
1 cup	*sugar*
1 teaspoon	*cinnamon*
½ teaspoon	*salt*
½ teaspoon	*ground nutmeg*
¼ teaspoon	*ground cloves*
¼ teaspoon	*baking powder*
1¼ cups	*shredded zucchini*
1	*egg*
¼ cup	*melted butter*

* *Mix together all dry ingredients, flour, cinnamon, ground cloves, salt, ground nutmeg, baking powder and sugar. Combine shredded zucchini, egg and melted butter; add to dry ingredients. Stir until just combined. Pour into bread pan. Bake 60 minutes. Cool on wire rack.*

Nut Bread

INGREDIENTS

3 cups	*all purpose flour*
¾ cup	*sugar*
4 teaspoons	*baking powder*
1 teaspoon	*salt*
1	*egg, beaten*
½ cup	*milk*
¼ cup	*butter, melted*
1 cup	*chopped walnut*

* *Stir together flour, sugar, baking powder and salt. Combine egg, milk and butter; add to dry ingredients. Stir until just combined. Stir in nuts. Pour into bread pan. Bake 60 minutes. Cool on wire rack.*

Mexican Corn Bread

INGREDIENTS

1 cup	*all purpose flour*
1 cup	*cornmeal*
2 tablespoons	*sugar*
4 teaspoons	*baking powder*
1 teaspoon	*salt*
⅛ teaspoon	*cayenne pepper*
1 tablespoon	*bacon bits*
2	*eggs, slighly beaten*
¾ cup	*milk*
¼ cup	*oil*
2 tablespoons	*chopped chillies*

* *In mixing bowl, combine all dry ingredients and bacon bits. Make a well in center. Combine remaining ingredients; add to dry ingredients. Stir just until smooth. Pour into bread pan. Bake 35 minutes. Cool on wire rack.*

For the preparation of these recipes, refer to "HOW TO BAKE HOMEMADE BREAD WITH THE BREAD BAKERY" on page 4.

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